



CHATEAU DU RETOUT

— HAUT-MÉDOC —

CRU BOURGEOIS

TECHNICAL SHEET
VINTAGE

2014

Harvesting:	Merlot : the 29-30th of September and the 07th of October. Petit verdot : the 06th of October. Cabernet Sauvignon : from the 08th to the 20th of October. Cabernet Franc : the 21st of October.
Total vintage production:	1715 hl
Château du Retout production:	855 hl
Yield:	54 hl/ha
Fermentation:	Between 28 to 41 days
Vines:	76 % Cabernet Sauvignon; 16.5 % Petit Verdot; 7.5 % Merlot.
Ageing:	In french oak barrels with 37 % new ones during 12 months.
Château du Retout bottles:	114000 bottles
Alcohol:	13.00 % vol
Total acidity:	3.60 g/l H ₂ SO ₄
Volatile acidity:	0.51 g/l H ₂ SO ₄
Total polyphenols index:	86
Tasting notes:	

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